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UNITED STATES DEPARTMENT OF AGRICULTURE
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Home Economics Bibliography 4

SELECTED LIST OF GOVERNMENT PUBLICATIONS
ON
FOODS AND NUTRITION

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SELECTED LIST OF GOVERNMENT PUBLICATIONS ON FOODS AND NUTRITION

Over two hundred available government publications touching on various phases of food and nutrition of interest to home economics workers are noted in this list. The greater proportion of these are based on the research of the United States Department of Agriculture, but the work of five other Federal departments - Commerce, Interior, Labor, Treasury, and War - and of the Federal Trade Commission is also represented.

The references are arranged under subject headings and annotated briefly to show their general content.

The following abbreviations have been used:

Agr., agriculture	Lab., laboratory
Bd., board	Misc., miscellaneous
Bul., bulletin	Mo., monthly
Bur., bureau	No., number
Circ., circular	Off., office
Com., commerce	Pub., publication
Dept., department	Relat., relations
Doc., document	Rept., report
Dom., domestic	Repts., reports
Econ., economic, economics	Sen., senate
Educ., education	Ser., series
Expt., experiment	Serv., service
Exten., extension	Stas., stations
Fed., federal	Statis., statistics
Gen., general	Treas., treasury
Hyg., hygienic	U. S., United States
Illus., illustrated	Voc., vocational
Int., interior	Vol., volume

The list is confined to what are considered the most useful available publications of the government on food and nutrition, and further to those that may be bought from the Superintendent of Documents of the Government Printing Office, Washington, D. C. Government bulletins are in many cases sent out free by the department issuing them, but supplies available for distribution in that way change frequently. As long as they remain in print, however, government publications can be bought from the Superintendent of

Documents, and that is oftentimes the quickest and most convenient method of obtaining them. This list is therefore compiled on that basis. Publications now out of print, such as the early reports of nutrition investigations carried on by the Department of Agriculture, are not included, nor are the bulletins dealing specifically with the regulatory work of the department in administering the so-called pure food law because of the frequent necessary changes. The list therefore makes no pretense of being a complete bibliography of government publications on this subject.

How to order. All the publications listed were available for purchase on December 2, 1927, from the Superintendent of Documents, Government Printing Office, Washington, D. C. In no case does the Department of Agriculture have publications of other branches of the government for distribution. So many series are represented in this list that the greatest care should be taken in ordering. The title of the publication and the information given in the parentheses should be quoted exactly, for example, Corn and Its Uses as Food. (U. S. Dept. Agr., Farmers' Bul. 1236.)

The following instructions for ordering publications are given by the Government Printing Office:

The rules of this office require that remittances must be made in advance of shipment. Make all remittances payable to the Superintendent of Documents, Government Printing Office, Washington, D. C. Remit in currency or by postal money order. Do not send postage stamps, mutilated coin, or foreign money. The prices quoted are for delivery within the United States, which includes Alaska, Guam, Hawaii, Philippine Islands, Porto Rico, Samoa, or to Canada, Cuba, Mexico, and Shanghai. For delivery to all foreign countries add postage amounting to one-third of the total cost. Foreign orders should be accompanied by international money order or New York draft.

(Before ordering, please read the directions in the introductory statement.)

ALUM

Alum in foods. 1914. 7 p. (U. S. Dept. Agr., Bul. 103.) 5 cents.
Data from experiments on human subjects to determine the influence of aluminum compounds on the nutrition and health of man.

APPLES

Farm manufacture of unfermented apple juice. J. S. Caldwell. 1922. 56 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1264.) 5 cents.
A handbook on cider making discussing all practical points from the selection of the fruit to the Federal regulations governing the sale of the product.

See also FRUIT.- PECTIN.

ARTICHOKEs

The Jerusalem artichoke as a crop plant. D. N. Shoemaker. 1927. 32 p., illus. (U. S. Dept. Agr., Technical Bul. 33.) 5 cents.
Brief discussion of food value and a number of recipes are included.

BAKING

Home baking. C. Chatfield. 1925. 16 p. (U. S. Dept. Agr., Farmers' Bul. 1450.) 5 cents.
(Supersedes Farmers' Bul. 1136, Baking in the home.)
Discussion of what makes for high quality in breadstuffs and methods and proportions for making typical yeast breads, quick breads, cakes, and other baked goods at home.

BAMBOO

Bamboos: Their culture and uses in the United States. B. T. Galloway. 1925. 46 p., illus. (U. S. Dept. Agr., Dept. Bul. 1329.) 20 cents.
A brief section on bamboos for edible purposes with a few recipes is included.

BEEF

Beef on the farm - slaughtering, cutting, curing. W. H. Black and E. W. McComas. 1924. 34 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1415.) 5 cents.
Detailed directions for cutting up carcasses illustrated with chart showing primary cuts in a side of beef and reproductions of principal retail cuts; methods of corning, drying, and smoking beef, pickling tripe, and making hamburger and bologna-style sausage.
Cooking beef according to the cut. L. M. Alexander and F. W. Yeatman. 1927. 4 p., illus. (U. S. Dept. Agr., Leaflet 17.) 5 cents.
General principles of cooking tender and less tender cuts, featuring the use of a meat thermometer in rib roasts.

(Before ordering, please read the directions in the introductory statement.)

BEEF (Continued)

Proximate composition of beef. C. Chatfield. 1926. 19 p., illus.
(U. S. Dept. Agr., Dept. Circ. 389.) 5 cents.

Figures on the proximate composition of untrimmed typical whole-sale cuts of four classes of beef, and discussion of the method by which they were obtained from available data.

See also MEAT.

BEETS. See TURNIPS.

BOTULISM

Effect of acidification on toxicity of B. botulinus toxin. J. C. Geiger and W. E. Gouwens. 1923. 6 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 870.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 38, no. 39, p. 2249-2252.)

Since canned vegetables are often served as salad containing vinegar, experiments were made to determine whether the acid might increase the toxicity.

The epidemiology of botulism. J. C. Geiger, E. C. Dickson, and K. F. Meyer. 1922. 119 p., illus. (U. S. Treas. Dept., Public Health Serv., Public Health Bul. 127.) 15 cents.

Report of investigation of 345 cases of botulinus poisoning in humans, together with descriptions of the food products believed to be carriers.

Intensive localized distribution of the spore of B. botulinus and probable relation of preserved vegetables to type demonstrated. J. C. Geiger and H. Benson. 1923. 7 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 853.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 38, no. 29, p. 1611-1615.)

Results of an investigation following outbreaks of botulism in Yakima Valley, Washington, said to be caused by home-canned string beans and beef.

Outbreaks of botulism at Albany, Oregon, and Sterling, Colorado, February, 1924. F. D. Stricker and J. C. Geiger. 1924. 11 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 911.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 39, no. 14, p. 655-663.)

Report of investigations following death of 12 persons in Oregon from eating home-canned string beans and of 5 persons in Colorado from home-canned string beans and homemade sausage.

(Before ordering, please read the directions in the introductory statement.)

BOTULISM (Continued)

Studies on organisms concerned as causative factors in botulism.

I. A. Bengtson. 1924. 101 p., illus. (U. S. Treas. Dept., Public Health Serv., Hyg. Lab. Bul. 136.) 15 cents.

Report of investigation to determine certain cultural and immunological characteristics of several strains of organisms concerned in botulism and data on the standardization of botulism antitoxins.

BRAN. See WHEAT.

BREAD. See BAKING.

BUTTER

Making and storing farm butter for winter use. W. White. 1927. 8 p., illus. (U. S. Dept. Agr., Leaflet 9.) 5 cents.

Information supplementing the general directions for farm butter making given in Farmers' Bulletin 876.

Making butter on the farm. W. White. Revised, 1921. 24 p., illus. (U. S. Dept. Agr., Farmers' Bul. 876, Revised, 1921.) 5 cents.

From the preparation of the cream to the printing of the butter the various steps are discussed clearly and concisely. Equipment needed is described briefly.

Marketing butter and cheese by parcel post. L. B. Flohr and R. C. Potts. 1918. 12 p., illus. (U. S. Dept. Agr., Farmers' Bul. 930.) 5 cents.

Suggestions for packing and shipping butter and cheese by parcel post, based on experience.

See also FATS.

CANNING

... Canned foods. 1921. 86 p. (Fed. Trade Commission Rept.) 10 cents.

Information on the cost of production of canned corn, peas, string beans, tomatoes, and salmon gathered at the request of the President of the United States for use in connection with the purchase of supplies for the Army and Navy.

Canned foods, modern processes of canning in the United States, general system of grading, and description of products available for export. 1917. 79 p., illus. (U. S. Dept. Com., Bur. Foreign and Dom. Com. Misc. Ser. 54.) 20 cents.

Though this description of American canned products was prepared especially to stimulate export, it is good reference material for use in this country.

(Before ordering, please read the directions in the introductory statement.)

CANNING (Continued)

Canning fruits and vegetables at home. L. Stanley. 1926. 22 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1471.) 5 cents.
(Supersedes Farmers' Bul. 1211 and Miscellaneous Circ. 24.)

Brief discussion of causes of food spoilage and times and temperatures required for destroying bacteria, description of equipment for home canning, and specific directions, times, and temperatures for processing the kinds of fruits and vegetables commonly canned at home. The steam pressure canner is recommended for use with all nonacid vegetables, and hot-pack canning for all fruits and vegetables is strongly advised.

Methods followed in the commercial canning of foods. A. W. Bitting. 1915. 79 p., illus. (U. S. Dept. Agr., Bul. 196.) 10 cents.

Equipment and methods employed in modern canning factories; results of work done in experimental canning laboratory on the Pacific coast.

Relation of initial temperature to pressure, vacuum, and temperature changes in the container during canning operations. C. A. Magoon and C. W. Culpepper. 1922. 52 p., illus. (U. S. Dept. Agr., Bul. 1022.) 10 cents.

Report of studies of conditions inside the can from which deductions can be drawn as to the best procedure in order to protect the food against microorganisms and at the same time develop and preserve desirable flavor.

Scalding, precooking, and chilling as preliminary canning operations. C. A. Magoon and C. W. Culpepper. 1924. 48 p. (U. S. Dept. Agr., Dept. Bul. 1265.) 10 cents.

Report of studies to determine the value of these steps in the preservation of spinach, peas, beans, and other vegetables by canning, and the effect on appearance, flavor, and other qualities of the products. A bibliography of technical literature and a list of pertinent nontechnical references are included.

Some experiments with a boric-acid canning powder. R. B. Edmondson, C. Thom, and L. T. Giltner. 1922. 12 p. (U. S. Dept. Agr., Dept. Circ. 237.) 5 cents.

Tests to determine the antiseptic value of "canning powders" on the market.

A study of sweet-potato varieties with special reference to their canning quality. C. A. Magoon and C. W. Culpepper. 1922. 34 p., illus. (U. S. Dept. Agr., Bul. 1041.) 10 cents.

Data on the general problems in canning sweet potatoes as well as on the canning qualities of the different varieties.

(Before ordering, please read the directions in the introductory statement.)

CANNING (Continued)

A study of the factors affecting temperature changes in the container during the canning of fruits and vegetables. C. A. McGoon and C. W. Culpepper. 1921. 55 p., illus. (U. S. Dept. Agr., Bul. 933.) 15 cents.

Data from more than 600 tests to determine underlying principles and fundamental factors of the time-temperature relations in canning.

See also BOTULISM.- PICKLES.- JUNK.

CARE OF FOOD

Care of food in the home. 1923. 12 p. (U. S. Dept. Agr., Farmers' Bul. 1371.) 5 cents.

(Supersedes Farmers' Bul. 375, by the same title.)

Brief discussion of bacteria, yeasts, molds, and other causes of food spoilage followed by directions for caring for various kinds of foods.

CAVIAR. See FISH.

CEREALS. See CORN.- FLOUR.- FOOD SELECTION.- MILLET.- RICE.- SORGHUM.- WHEAT.

CHAYOTE

The chayote: Its culture and uses. L. G. Hoover. 1923. 11 p., illus. (U. S. Dept. Agr., Dept. Circ. 286.) 5 cents.

Recipes are included for cooking this vegetable which is now being grown in the mild-wintered regions of the South and West.

CHEESE

Food poisoning from a streptococcus in cheese. B. A. Linden, I. C. Turner, and C. Thom. 1926. 6 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 1100.) 5 cents.
(Also in U. S. Treas. Dept., Public Health Repts., vol. 41, no. 32, p. 1647-1652.)

Report of study following outbreaks in Maine and Kansas.

Making American cheese on the farm. C. M. Gere. Revised, 1924. 16 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1121, Revised, 1924.) 5 cents.

Surplus milk can often be used to good advantage in making cheese of good keeping quality for home use. This bulletin gives clear, concise directions.

Making and using cottage cheese in the home. E. J. Matheson and J. M. Hoover. 1921. 16 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1491.) 5 cents.

(Supersedes Farmers' Bul. 350, How to make cottage cheese on the farm, and Office of the Secretary Circ. 109, Cottage cheese dishes.)

Directions are given and equipment described for use in making cottage cheese for home consumption or for marketing on a small scale, and recipes are included for the use of the cheese either cooked or uncooked.

(Before ordering, please read the directions in the introductory statement.)

CHEESE (Continued)

The manufacture of Camembert cheese. K. J. Matheson. 1923. 23 p., illus. (U. S. Dept. Agr., Dept. Bul. 1171.) 5 cents.

Though chiefly a description of commercial methods of making this cheese, food value and composition are discussed briefly and the possibility of making it on the farm is suggested.

Neufchatel and cream cheese: Farm manufacture and use. K. J. Matheson and F. L. Gammon. Revised, 1927. 25 p., illus. (U. S. Dept. Agr., Farmers' Bul. 960, Revised, 1927.) 5 cents.

Directions for the making and use of these soft cheeses.

Varieties of cheese: Descriptions and analyses. C. F. Doane and H. W. Lawson. 1918. 80 p. (U. S. Dept. Agr., Bul. 608.) 10 cents.

Eighteen distinct groups of cheese and over 400 varieties are described, and chemical analyses of over one hundred varieties given from various sources.

See also BUTTER.

CHEMICAL COMPOSITION

The chemical composition of American food materials. W. O. Atwater and A. P. Bryant. Revised, 1906. 87 p., illus. (U. S. Dept. Agr., Off. Expt. Stas., Bul. 28, Revised, 1906.) 10 cents.

Standard, comprehensive tables of chemical composition of foods.

Composition of food materials. U. P. Langworthy. Revised, 1910. 15 charts, 24 by 12 inches. (U. S. Dept. Agr., Off. Expt. Stas., Revised, 1910.) Per set, \$1.00.

Series of colored charts on the following subjects: Milk and milk products; eggs and cheese; meat, fresh and cured; fish, fish products, and oysters; butter and other fat-yielding foods; cereal grains; bread and other cereal foods; sugar and similar foods; roots and succulent vegetables; legumes and corn, fresh and dried fruits; fruit and fruit products; nuts and nut products; functions and uses of food; dietary standards.

See also CHEESE.- FLOUR.

CHILDREN

Child care. Part I, The preschool age. Mrs. H. West. 1913. 88 p., illus. (U. S. Dept. Labor, Children's Bur., Bur. Pub. 30.) 10 cents.

The section on food, covering about 25 pages, is taken chiefly from the bulletins of the U. S. Department of Agriculture but includes some additional general suggestions on the feeding of children of this age.

(Before ordering, please read the directions in the introductory statement.)

CHILDREN (Continued)

Child management. D. A. Thom. 1925. 23 p. (U. S. Dept. Labor, Children's Bur., Bur. Pub. 143.) 5 cents.

The section on feeding, p. 5 to 9, gives many useful suggestions for the development of a proper attitude on the part of the child and the parent toward the child's food.

Diet for the school child. 1919. 14 p., illus. (U. S. Dept. Int., Bur. Educ., Health Educ. 2.) 5 cents.

Discussion of the foods a child should have, with practical suggestions for preparing and serving them.

Food for young children. C. L. Hunt. Revised, 1920. 26 p., illus. (U. S. Dept. Agr., Farmers' Bul. 717, Revised, 1920.) 5 cents.

The foods needed by children between 3 and 10 years of age discussed in a brief, popular way, bills of fare suitable for children, and a few recipes.

See also DIETARY SOLES AND STANDARDS.- DIETARY SURVEYS.- INFANTS.- INFANTS.- MALNUTRITION.- MILK.- NUTRITION.

CIDAR. See APPLES.

CITRUS FRUITS

Ju-products from citrus fruits. E. M. Chace, Revised, 1920. 15 p., illus. (U. S. Dept. Agr., Dept. Circ. 232, Revised, 1925.) 5 cents.

Directions for the utilization of braised, undersized, or oversized oranges, grapefruit, and lemons in such products as bottled grapefruit juice, orange vinegar, candied citrus peel, marmalades, jellies, and orange butter.

See also FLORIAN

COCOA

The effect of alkali treatment on cocoas. E. Bloomberg. 1918. 20 p. (U. S. Dept. Agr., Bul. 666.) 5 cents.

Summary of data from investigation to determine whether alkali treatment renders cocoa more soluble, and what changes take place in the cocoa as a result.

CORN

Corn and its uses as food. 1935. 26 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1256.) 5 cents.

Brief discussions of the food value of corn and corn products followed by recipes for using green corn, corn meal, hominy, and pop corn.

(Before ordering, please read the directions in the introductory statement.)

CORN (Continued)

Pop corn for the home. C. P. Hartley and J. G. Willier. Revised, 1920. 12 p., illus. (U. S. Dept. Agr., Farmers' Bul. 553, Revised, 1920.) 5 cents.

Directions for growing and harvesting pop corn, and suggestions and recipes for using it.

See also CANNING.

COURSE OF STUDY

Use and preparation of food. 1919. 270 p. (Fed. Bd. Voc. Educ., Bul. 35; also numbered Home Econ. Ser. 3.) 20 cents.

Outline of short-unit courses in the use and preparation of food for use in classes in home economics, with recipes and practical suggestions.

CREAM

The whipping quality of cream. C. J. Babcock. 1922. 22 p., illus. (U. S. Dept. Agr., Bul. 1075.) 10 cents.

Study of effect of age, temperature, and other factors on the whipping quality of raw, pasteurized, homogenized, and other classes of cream.

See also ICE CREAM.- MILK.

DASHIEN

The dasheen: A southern root crop for home use and market. R. A. Young. 1924. 36 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1396.) 5 cents.

Recipes for preparing the corms and tubers, leaves, and shoots are included.

The digestibility of the dasheen. C. F. Langworthy and A. D. Holmes. 1917. 12 p. (U. S. Dept. Agr., Bul. 612.) 5 cents.

Record of digestion experiments on the dasheen, a starchy vegetable.

DEHYDRATION

Commercial dehydration of fruits and vegetables. P. F. Nichols, R. Powers, C. R. Gross, and W. A. Noel. 1925. 46 p., illus. (U. S. Dept. Agr., Dept. Bul. 1335.) 10 cents.

The description of equipment and methods is useful as reference material for students of food preservation.

Farm and home drying of fruits and vegetables. J. S. Caldwell. Revised, 1919. 61 p., illus. (U. S. Dept. Agr., Farmers' Bul. 984, Revised, 1919.) 5 cents.

Principles, methods, and equipment for drying fruits and vegetables, with specific directions for handling the various kinds.

(Before ordering, please read the directions in the introductory statement.)

DEHYDRATION (Continued)

A successful community drying plant. G. W. Pageley. 1917. 12 p., illus. (U. S. Dept. Agr., Farmers' Bul. 916.) 5 cents.

Description of a plant for drying fruits and vegetables similar to one at Lincoln, Nebraska.

DIET. See CHILDREN.- FOOD SELECTION.- INFANTS.- MALNUTRITION.- NUTRITION.- PELLAGRA.

DIETARY SCALES AND STANDARDS

Dietary scales and standards for measuring a family's nutritive needs.

E. Hawley. 1927. 32 p., illus. (U. S. Dept. Agr., Technical Bul. 8.) 5 cents.

Summary of the dietary scales and standards proposed by various workers, an evaluation of their use in food consumption studies, and an explanation of the new double scale adopted by the Bureau of Home Economics for calculating the energy, protein, and mineral needs of the family.

See also ECONOMIC STUDIES.

DIETARY SURVEYS

Children of preschool age in Gary, Ind. L. Hughes and L. Roberts.

1922. 175 p., illus. (U. S. Dept. Labor, Children's Bur., Bur. Pub. 122.) 20 cents.

Part 2 on the diet of the children is a detailed analysis of 3,615 diet records as regards adequacy and suitability, the use of certain foods, dietary customs, and the relation of certain physical conditions to the grades of diet.

Food for farm families. H. W. Atwater. 1921. 14 p. (U. S. Dept. Agr., Yearbook (1920) Separate 858.) 5 cents. (Also in U. S. Dept. Agr. Yearbook 1920, p. 471-484.)

Popular article embodying some of the data obtained in dietary survey made for the Department of Agriculture.

See also ECONOMIC STUDIES.

DIETETICS

Dietetics in institutions and in the field. L. Minnigerode. 1927.

7 p., illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 117.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 42, no. 33, p. 2029-2103.)

Reprint of an article contributed to the Bulletin of the Pan American Union outlining briefly the function of the dietitian in an institution and the training necessary to qualify for such a position.

DIGESTION EXPERIMENTS. See DASHLEIGH.- FATS.- FIBER.- MILK.- OILS.- SORGHUM.- STARCHES.- WHEAT.

(Before ordering, please read the directions in the introductory statement.)

ECONOMIC STUDIES

Cost of living in the United States. 1924. 468 p. (U. S. Dept. Labor, Bur. Labor Statis. Bul. 357.) 45 cents.

Data gathered during 1918-19 on the average cost and quantity of food as well as other classes of goods consumed by 12,000 white families in 32 industrial centers, together with tables showing the changes in cost of living up to December, 1923.

Expense factors in city distribution of perishables. C. E. Artman. 1926. 36 p., illus. (U. S. Dept. Agr., Dept. Bul. 1411.) 10 cents.

Explanation of the distribution system for fresh fruits and vegetables in New York City and how it influences retail sales and prices. This study was made in cooperation with the Port of New York Authority, New York City.

The family living from the farm. H. W. Lawthorne. 1925. 31 p., illus. (U. S. Dept. Agr., Dept. Bul. 1383.) 5 cents.

Data showing the kinds, quantities, and value of the food contributed by the farm to the family from 7,736 farms in 21 states.

Family living in farm homes. E. M. Kirkpatrick, A. W. Atwater, and I. H. Bailey. 1924. 38 p. (U. S. Dept. Agr., Dept. Bul. 1214.) 5 cents.

Data on the average expenditure for food of 402 farm families for one year and an attempt to establish food cost-consumption units and a household-size index by correlating these cost figures with the dietary factors based on physiological requirements.

The farmer's standard of living. A socio-economic study of 2386 white farm families of selected localities in 11 states. E. L. Kirkpatrick. 1926. 64 p., illus. (U. S. Dept. Agr., Dept. Bul. 1466.) 10 cents.

Data on the total value of food purchased and furnished by the farm, and their relation to standard of living.

Home supplies furnished by the farm. W. C. Funk. 1920. 19 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1082.) 5 cents.

Discussion of the economic importance of the food, fuel, and shelter furnished the family by the farm.

Human food from an acre of staple farm products. H. O. Cooper and W. J. Spillman. 1917. 11 p. (U. S. Dept. Agr., Farmers' Bul. 877.) 5 cents.

An acre-to-acre comparison of the food values of different crops and animal products; data of special value to those interested in the economics of food and food supply.

(Before ordering, please read the directions in the introductory statement.)

ECONOMIC STUDIES (Continued)

Monthly labor review. (U. S. Dept. Labor, Bur. Labor Statis.) 15 cents per single copy, \$1.50 per year.

Each number contains current information on the retail prices of food in the United States.

The relation between the ability to pay and the standard of living among farmers. A socio-economic study of 851 white farm families of Kentucky, Tennessee, and Texas. E. L. Kirkpatrick and J. T. Sanders. 1923. 72 p. (U. S. Dept. Agr., Dept. Bul. 1382.) 5 cents.

Data on food are included among other items of family expenditure and the cost-consumption unit and household-size index proposed in an earlier publication are revised.

Retail prices: 1899 to December, 1926. 1927. 250 p., illus. (U. S. Dept. Labor, Bur. Labor Statis., Bul. 445.) 35 cents.

Price changes of various articles of food are discussed briefly and in some cases illustrated by curves, and data on the cost and quantities of food consumed per family in various sections of the United States.

See also DIETARY SCALES AND STANDARDS.- DIETARY SURVEYS.- FATS.- FISH.- FLOURING.- MEAT.- MILK.- BUTTER.- WHEAT.

EGGS

Commercial preservation of eggs by cold storage. H. K. Jenkins and I. E. Pennington. 1919. 36 p., illus. (U. S. Dept. Agr., Bul. 775.) 10 cents.

Results of an investigation to determine the efficiency of commercial cold storage as a means of preserving eggs. The relative keeping quality of fresh, heated, sound, dirty, and cracked eggs; the relation of the month of storage to preservation; changes in the composition of eggs during cold storage; and the cause of 'cold-storage taste' in eggs, were among the points studied.

Eggs and their value as food. C. L. Langworthy. 1917. 30 p., illus. (U. S. Dept. Agr., Bul. 471.) 5 cents.

Data regarding the nature and uses of eggs in the diet, and effects of methods of handling, storing, and marketing upon the value of eggs in the household.

Grading eggs. A. R. Slocum. 1924. 39 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1378.) 5 cents.

Though primarily a discussion from the standpoint of production, the sections on factors affecting quality, candling, and grading are equally valuable to the consumer.

(Before ordering, please read the directions in the introductory statement.)

EXHIBITS

How to prepare and display extension exhibits. M. W. Gilbertson. 1926. 29 p., illus. (U. S. Dept. Agr., Dept. Circ. 345.) 10 cents.

Suggestions that apply to both home economics and agricultural exhibits.

EXTENSION WORK

Extension work in foods and nutrition, 1923. M. Birdseye. 1925. 31 p., illus. (U. S. Dept. Agr., Dept. Circ. 349.) 5 cents.

A comprehensive report of the work carried on cooperatively under the Smith-Lever Act by the U. S. Department of Agriculture and the States in foods and nutrition, giving organization, methods, and results.

FATS

Digestibility of certain miscellaneous animal fats. A. D. Holmes. 1919. 27 p. (U. S. Dept. Agr., Bul. 613.) 5 cents.

Record of experiments on the digestibility of goat's butter, kid fat, hard-palate fat, horse fat, oleo oil, oleo stearin, ox-marrow fat, ox-tail fat, and turtle fat.

Digestibility of some animal fats. C. F. Langworthy and A. D. Holmes. 1915. 23 p. (U. S. Dept. Agr., Bul. 310.) 5 cents.

Record of studies of the digestibility and melting point of lard, beef fat, mutton fat, and butter.

Digestibility of some vegetable fats. C. F. Langworthy and A. D. Holmes. 1917. 20 p. (U. S. Dept. Agr., Bul. 505.) 5 cents.

Record of studies of the digestibility of olive oil, cottonseed oil, peanut oil, coconut oil, sesame oil, and cocoa butter.

Fats and their economical use in the home. A. D. Holmes and H. L. Lang. 1916. 27 p., illus. (U. S. Dept. Agr., Bul. 469.) 5 cents.

Data regarding the character, selection, and use of edible fats in the home, including such topics as savory fats and softening hard fats to make them more satisfactory for shortening purposes.

The production and conservation of fats and oils in the United States. H. S. Bailey and B. E. Reuter. 1919. 48 p. (U. S. Dept. Agr., Bul. 769.) 10 cents.

The production and conservation of fats and oils in the United States. Supplement. H. S. Bailey and B. E. Reuter. 1919. 7 p. 5 cents.

Description of general processes used in production of fats and oils in this country, with suggestions for increasing the supply. The supplement gives later statistics on the production, importation, and exportation of fats and oils in the United States.

(Before ordering, please read the directions in the introductory statement.)

FATS (Continued)

Studies on the digestibility of some animal fats. C. F. Langworthy and A. D. Holmes. 1917. 20 p. (U. S. Dept. Agr., Bul. 507.) 5 cents.

Record of experiments on the digestibility of the fat of chickens, geese, brisket, cream, eggs, and fish.

See also BUTTER.- OILS.

FIRELESS COOKERS

Homemade fireless cookers and their use. Revised, 1919. 16 p., illus. (U. S. Dept. Agr., Farmers' Bul. 771, Revised, 1919.) 5 cents.

Discussion of the principle of the fireless cooker, its advantages and limitations, and suggestions for its use, including a few recipes.

FISH

The bowfin: An old-fashioned fish with a new-found use. R. E. Coker. Revised, 1918. 7 p., illus. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 26, Revised, 1918.) 5 cents.

Directions for cleaning and smoking bowfin, and recipes for cooking the smoked fish.

Canned salmon: Pink and chum. 1921. 7 p. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 48.) 5 cents.

Brief discussion of the salmon canning industry, the life history of the Pacific Coast salmon, and the food value of canned salmon, with forty-four recipes.

Caviar: What it is and how to prepare it. L. Radcliffe. Revised, 1925. 8 p., illus. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 20, Revised, 1925.) 5 cents.

Discussion of preparation of caviar from the roe of the sturgeon and certain other fish.

The commercial freezing and storing of fish. E. D. Clark and L. H. Almy. 1918. 10 p., illus. (U. S. Dept. Agr., Bul. 635.) 5 cents.

Discussion of commercial methods of freezing and storing fish with section on food value of frozen fish.

Experiments on the digestibility of fish. A. D. Holmes. 1918. 15 p. (U. S. Dept. Agr., Bul. 649.) 5 cents.

Record of studies of digestibility of Boston mackerel, butterfish, grayfish, and salmon.

Fish roe and buckroe. L. Radcliffe. 1918. 11 p. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 36.) 5 cents.

Brief discussion of food value of fish roe, with suggestions and recipes for using it.

(Before ordering, please read the directions in the introductory statement.)

FISH (Continued)

The haddock: One of the best salt-water fishes. H. F. Moore. 1920. 8 p. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 47.) 5 cents.

Brief history of the fishing industry and food value of the haddock, with thirty-one recipes.

The Maine sardine industry. F. C. Weber, H. V. Koughton, and J. B. Wilson. 1921. 127 p., illus. (U. S. Dept. Agr., Bul. 908.) 50 cents.

Report of extensive investigation giving description of methods and materials used, with discussion of the food value of canned sardines.

Nutritive value of fish and shellfish. 1926. 52 p. (U. S. Dept. Com., Bur. Fisheries, Doc. 1000.) 10 cents. (Also in U. S. Dept. Com., Bur. Fisheries Rept. 1925, Appendix K.)

Compilation of data on chemical composition, protein content, fats and oils, mineral constituents, and vitamin content, prepared by specialists from various trade organizations and research institutions. A bibliography of about 30 references is included.

... Report ... on canned foods: Canned salmon. 1919. 63 p. (Fed. Trade Commission.) 10 cents.

Concise history of the salmon canning industry and summary of data concerning the production and consumption of canned salmon.

The sable fish, alias black cod. H. F. Moore. 1917. 6 p., illus. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 23.) 5 cents.

Description of sable fish, with recipes for cooking.

The whiting: A good fish not adequately utilized. H. F. Moore. 1917. 4 p., illus. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 32.) 5 cents.

Suggestions and recipes for the use of whiting.

See also IODINE IN FOODS.

FLOUR

The chemical analysis of wheat-flour substitutes and of the breads made therefrom. J. A. LeClerc and H. L. Wessling. 1918. 12 p., illus. (U. S. Dept. Agr., Bul. 701.) 5 cents.

Data from experiments on a variety of starchy materials used in bread making.

Influence of granulation on chemical composition and baking quality of flour. J. H. Shollenberger and D. A. Coleman. 1926. 36 p. (U. S. Dept. Agr., Dept. Bul. 1463.) 10 cents.

Report of experimental work in the Bureau of Agricultural Economics showing that the chemical composition and baking quality of flour may be affected by excessive grinding.

See also BAKING.- WHEAT

(Before ordering, please read the directions in the introductory statement.)

FOOD SELECTION

Food selection and meal planning. C. L. Hunt. 1921. 8 charts, 18 by 23 inches. (U. S. Dept. Agr., States Relat. Serv.) Per set, 50 cents.

Series of black and white charts on the following subjects

1. A week's supply of food for an average family. 2. A week's supply of vegetables and fruits for an average family. 3. A week's supply of milk, meat, and similar foods for an average family.
4. A week's supply of cereal foods for an average family. 5. A week's supply of sugar and other sweets for an average family.
6. A week's supply of fat and fat foods for an average family.
7. Counting the cost of a week's food supply. 8. Figures for estimating food supplies for individuals and for families differing from the average.

Good proportions in the diet. C. L. Hunt. 1923. 24 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1313.) 5 cents.

(Supersedes Farmers' Bul. 1228, A week's food for an average family.)

Principles of food selection from the standpoint of adequacy, wholesomeness, attractiveness, and cost, for the "average" family consisting of father, mother, and three children. Reproductions of the food selection and meal planning charts illustrate the text.

A guide to good meals for the junior housemaker. M. Van Deman and C. L. Hunt. 1926. 14 p., illus. (U. S. Dept. Agr., Misc. Circ. 49.) 5 cents.

The principles of food selection and meal planning discussed in simple language, particularly for the use of girls' clubs organized through the Extension Service.

100-calorie portions of a few familiar foods. 1923. 1 chart, 10 by 24 inches. (U. S. Dept. Agr., Bur. Home Econ.) 10 cents.

Pen and ink drawings of 100-calorie portions of 20 food materials, intended as a guide in food selection and meal planning.

FRUITS

Homemade fruit butters. C. F. Close. Revised, 1920. 8 p., illus.

(U. S. Dept. Agr., Farmers' Bul. 200, Revised, 1920.) 5 cents.

Sections for making 12 kinds of fruit butters.

Nutritive value of fruits, vegetables, and nuts. C. L. Hunt. 17 p., illus. (U. S. Dept. Agr., Yearbook (1923) Separate 927.) 5 cents. (Also in U. S. Dept. Agr. Yearbook 1925, p. 135-142.)

Popular discussion of the place of these foods in the well-balanced diet, the food constituents for which they are most valuable, and suggestions for preparing and serving them.

See also APPLES.- CANNING.- CITRUS FRUITS.- DEHYDRATION.- GRAPES.- JUICES.- PEACHES.- PLANTAINS.

(Before ordering, please read the directions in the introductory statement.)

GELATIN

Sources, preparation, and properties of some algal gelatins. I. A. Field. 1921. 7 p. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 51.) 5 cents.

Commercial uses of Irish moss and some of the other seaweeds growing along our coasts. The gelatin extracted from Irish moss especially has long been used in making bismarck and other dishes.

GRAPES

Home utilization of muscadine grapes. C. Dearing. 1925. 27 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1454.) 5 cents.
(Supersedes Farmers' Bul. 758, Muscadine grape sirup; Farmers' Bul. 859, Home uses for muscadine grapes; and Farmers' Bul. 1033, Muscadine grape paste.)

Methods and equipment for making sirup, juice, jelly, preserves, marmalade, and other products from these grapes which are grown abundantly in the South Atlantic and Gulf States.

Unfermented grape juice: How to make it in the home. C. Dearing. Revised, 1925. 31 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1075, Revised, 1925.) 5 cents.

Directions for the home preparation of unfermented juice for family use or for local sale.

HONEY

Honey and its uses in the home. C. L. Hunt and W. W. Hunter. 1915. 28 p. (U. S. Dept. Agr., Farmers' Bul. 650.) 5 cents.

Discussion of the nature and food value of honey, with suggestions and recipes for its use.

ICE CREAM

Effect of composition on the palatability of ice cream. O. E. Williams and C. R. Campbell. 1923. 8 p., illus. (U. S. Dept. Agr., Dept. Bul. 1161.) 5 cents.

Report of experiments to determine the influence of fat content, sugar, and other factors.

ILLUSTRATIVE MATERIAL. See CHEMICAL COMPOSITION.- MINERALS.- FOOD SELECTION.- MILK.- EAT.

INFANTS

Breast feeding. 1921. 13 p. (U. S. Dept. Labor, Children's Bur., Care of Children Ser. 5; also numbered Bur. Pub. 37.) 5 cents.

Infant nursing as a problem of economic, educational, and medical importance.

Breast feeding. 1926. 3 p. (U. S. Dept. Labor, Children's Bur. Polacr 3.) 5 cents.

Directions for mother, including a day's food plan and sample menus for her, and suggestions on foods for baby after weaning.

(Before ordering, please read the directions in the introductory statement.)

INFANTS (Continued)

Infant care. Revised, 1922. 118 p., illus. (U. S. Dept. Labor, Children's Bur., Care of Children Ser. 2; also numbered Bur. Pub. 8, Revised, 1922.) 10 cents.

Directions for feeding infants from birth to two years of age prepared in consultation with leading pediatricists.

What builds babies? The mother's diet in the pregnant and nursing periods. 1925. 8 p. (U. S. Dept. Labor, Children's Bur., Folder 4.) 5 cents.

Food substances needed by mothers and sample menus.

See also MALNUTRITION.- MILK.- NUTRITION.

IODINE IN FOODS

Iodine content of sea foods. D. K. Tressler and A. W. Wells. 1924. 12 p. (U. S. Dept. Com., Bur. Fisheries, Doc. 967.) 5 cents. (Also in U. S. Dept. Com., Bur. Fisheries, Rept. 1924, Appendix 1.) Summary of previous work on this subject and new analyses of about 50 sea foods, together with a bibliography.

Iodine content of preserved sea foods. A. W. Wells. 1925. 6 p. (U. S. Dept. Com., Bur. Fisheries, Doc. 979.) 5 cents. (Also in U. S. Dept. Com., Bur. Fisheries, Rept. 1924, Appendix 6.) Analyses showing that preserved fish and fishery products contain iodine in quantities comparable to those of fresh fish.

Iodization of public water supplies for prevention of endemic goiter. R. Olesen. 1927. 15 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 1153.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 42, no. 20, p. 1355-1367.) A critical review of the results of adding iodine to water supplies, pointing out the need of more extensive research before its value can be established.

JELLY MAKING. See CITRUS FRUITS.- PEACH.

JUJUBE

The Chinese jujube. C. C. Thomas and C. G. Church. 1924. 31 p., illus. (U. S. Dept. Agr., Dept. Bul. 1215.) 10 cents. Includes discussion of food value and ways of using this fruit, which may be grown in the drier sections of the South and Southwest.

LAMB

Farm slaughtering and use of lamb and mutton. C. G. Potts. Revised, 1925. 32 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1172, Revised, 1925.) 5 cents.

Methods employed in slaughtering the animal, cutting up the carcass, and curing the flesh, also recipes for cooking the meat.

(Before ordering, please read the directions in the introductory statement.)

LAMB (Continued)

Lamb and mutton and their use in the diet. 1923. 13 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1324.) 5 cents.

Brief discussion of these meats particularly as produced on the farm, methods for temporary preservation, and directions and recipes for cooking.

See also MEAT.

LUNCHES

The lunch hour at school. K. A. Fisher. 1920. 62 p., illus. (U. S. Dept. Int., Bur. Educ., Health Educ. 7.) 5 cents.

Summary of data gathered from a survey of school lunches in both rural and city schools in various parts of the country, with practical suggestions for the organization and equipment of school lunch rooms, a few sample menus and selected recipes, and a list of references.

School lunches. C. L. Hunt. Revised, 1922. 25 p., illus. (U. S. Dept. Agr., Farmers' Bul. 712, Revised, 1922.) 5 cents.

The noon meal for school children discussed from the standpoint of supplying the proper kind and amount of food and of preparing and serving it. A few recipes are included.

See also CHILDREN.-NUTRITION.

MALNUTRITION

The campaign against malnutrition. 1923. 37 p. (U. S. Treas. Dept., Public Health Serv., Public Health Bul. 134.) 5 cents.

Report of Advisory Committee on Foods and Nutrition of the National Child Health Council in cooperation with the U. S. Public Health Service.

Malnutrition and school feeding. J. C. Gebhart. 1921. 39 p., illus. (U. S. Dept. Int., Bur. Educ., Bul., 1921, no. 37.) 5 cents.

Brief discussion of methods of diagnosing malnutrition, estimates of its prevalence, followed by more detailed summary of measures being taken in the United States and in some European countries to correct malnutrition by school feeding.

What is malnutrition? L. J. Roberts. Revised, 1927. 25 p. (U. S. Dept. Labor, Children's Bur., Sur. Pub. 19, Revised, 1927.) 5 cents.

Discussion of the signs and symptoms of malnutrition, causes, effects, and treatment, and a list of references.

See also CHILDREN.-NUTRITION.

(Before ordering, please read the directions in the introductory statement.)

MAPLE SIRUP AND SUGAR

Production of maple sirup and sugar. A. M. Bryan, W. F. Hubbard, and S. F. Sherwood. 1923. 34 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1366.) 5 cents.

(Supersedes Farmers' Bul. 516, by the same title.)

Directions for collecting and handling the sap, making maple sirup and sugar, handling and storing the products.

MARKETING

Cooperative marketing. O. E. Jesness. 1920. 27 p. (U. S. Dept. Agr., Farmers' Bul. 1144.) 5 cents.

Although primarily a discussion of cooperative marketing organizations among farmers, the principles of cooperation are set forth in such a way that this bulletin is equally valuable to groups of consumers interested in starting cooperative enterprises.

Parcel post business methods. C. C. Hawbaker and J. W. Law. 1918. 20 p. (U. S. Dept. Agr., Farmers' Bul. 922.) 5 cents.

Suggestions for both shippers and customers.

Self-service in the retailing of food products. F. E. Chafee and McF. Kerbey. 1922. 52 p., illus. (U. S. Dept. Agr., Bul. 1044.) 10 cents.

Results of a study of the principles of self-service showing the advantages and disadvantages of this method for the retail distribution of foodstuffs.

Standard baskets for fruits and vegetables. F. P. Downing and H. A. Spillman. 1924. 18 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1434.) 5 cents.

(Supersedes Farmers' Bul. 1196, Standard containers for fruits and vegetables.)

Existing Federal standards, sales by measure versus sales by weight, and other important points about the standardization of containers for marketing fresh fruits and vegetables discussed as they affect producer and consumer.

Weight variation of package foods. H. Runkel. 1920. 20 p. (U. S. Dept. Agr., Bul. 897.) 5 cents.

Results of a study of methods of "packaging" foods and application of experimental work to correct present errors.

See also BUTTER.- EGGS.- POULTRY.

MEAL PLANNING. See FOOD SELECTION.

MEAT

Commercial cuts of meat. J. C. Davis. 1924. 9 p., illus. (U. S. Dept. Agr., Dept. Circ. 500.) 5 cents.

The charts for beef, veal, lamb, and fresh pork show both wholesale and retail cuts.

(Before ordering, please read the directions in the introductory statement.)

MEAT (Continued)

Consumer habits and preferences in the purchase and consumption of meat. K. B. Gardner and L. A. Adams. 1926. 64 p. (U. S. Dept. Agr., Dept. Bul. 1443.) 10 cents.

Data from personal interviews with housewives in 16 representative cities of the United States. Other data from this survey are given in "Methods and practices of retailing meat" and in "Margins, expenses, and profits in retailing meat."

Food animals and meat consumption in the United States. J. Roberts. Revised, 1926. 23 p., illus. (U. S. Dept. Agr., Dept. Circ. 241, Revised, 1926.) 5 cents.

Statistics and brief discussion of such questions as the trend of population and livestock production in the United States from 1850 to 1926 and per capita consumption of meat in various countries as based on export and import estimates.

The inspection stamp as a guide to wholesome meat. J. R. Mohler. 1926. 20 p., illus. (U. S. Dept. Agr., Misc. Circ. 63.) 5 cents.

Popular discussion of the meaning of the little purple stamp on meats offered for sale and the extent of Federal supervision over the meat supply.

Margins, expenses, and profits in retailing meat. H. B. Gardner. 1926. 56 p., illus. (U. S. Dept. Agr., Dept. Bul. 1442.) 10 cents.

Report of a survey made in 16 cities throughout the United States. Other data from this study are given in "Methods and practices of retailing meat" and in "Consumer habits and preferences in the purchase and consumption of meat."

... Meat-packing industry. 1918-1920. 6 parts, illus. (Fed. Trade Commission Rept.) Summary and Part 1, 50 cents; Part 2, 20 cents; Part 4, 40 cents; Part 5, 10 cents; Part 6, 20 cents.

Facts gathered by order of the President of the United States concerning the extent of the activities and the business methods employed by the corporations engaged in this industry. Part 1 discusses the extent and growth of power of the five packers in meat and other industries; Part 2, evidence of combination among packers; Part 4, the five large packers in produce and grocery foods; Part 5, profits of the packers; Part 6, cost of growing beef animals, cost of fattening cattle, cost of marketing livestock.

Methods and practices of retailing meat. W. C. Davis. 1926. 24 p., illus. (U. S. Dept. Agr., Dept. Bul. 1441.) 10 cents.

Report of the first section of a survey made in 20 cities and towns throughout the United States. Two other bulletins "Margins, expenses, and profits in retailing meat" and "Consumer habits and preferences in the purchase and consumption of meat" give other findings.

(Before ordering, please read the directions in the introductory statement.)

MEAT (Continued)

Retail marketing of meats: Agencies of distribution, methods of merchandising, and operating expenses and profits. W. C. Marshall. 1925. 86 p., illus. (U. S. Dept. Agr., Dept. Bul. 1317.) 15 cents.
Valuable as reference material for students of food economics.

Wholesale and retail cuts.- Beef, veal, fresh pork, and lamb. 4 charts, 16 by 24 inches. (U. S. Dept. Agr., Bur. Agr. Econ.) 50 cents. per set.

Colored charts suitable for classroom or lecture use.

See also BEEF.- LAMB.- MUSKAT.- PORK.- RABBIT.- VITAMINS.

METABOLISM

Effect of high temperatures on basal metabolism. W. J. McConnell, C. P. Magloglou, and W. B. Fulton. 1924. 14 p., illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 977.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 39, no. 49, p. 3075-3088.)

Summary of results of experiments conducted by the U. S. Public Health Service and the U. S. Bureau of Mines cooperating with the American Society of Heating and Ventilating Engineers for the purpose of establishing direct correlation between factors pertaining to metabolism and external temperature conditions.

See also DILTARY SCALES AND STANDARDS.- NUTRITION.

MILK

Antineuritic vitamins in skim milk powder. J. M. Johnson and C. W. Hooper. 1921. 8 p., illus. (U. S. Treas. Dept., Public Health Serv.; Public Health Repts., Reprint 689.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 36, no. 34, p. 2037-2043.)

Data on experiments with pigeons to determine the amount of skim milk powder necessary to prevent polyneuritis.

Dried milk powder in infant feeding. F. Clark and L. D. Collins. 1922. 20 p., illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 789.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 37, no. 40, p. 2415-2433.)

Report of a feeding experiment made in Boston on 241 infants by the Public Health Service in cooperation with local agencies to determine the safety, usefulness, and comparative value of dried milk powder.

Educational milk-for-health campaigns. J. H. Hoover and F. L. Hall. Revised, 1927. 40 p., illus. (U. S. Dept. Agr., Dept. Circ. 250, Revised, 1927.) 10 cents.

Detailed suggestions for organizing milk campaigns for the purpose of reducing undernourishment especially among children, and methods of follow-up work.

(Before ordering, please read the directions in the introductory statement.)

MILK (Continued)

Fermented milks. L. A. Rogers. 1916. 31 p., illus. (U. S. Dept. Agr., Bul. 319.) 5 cents.

Therapeutic value of buttermilk, kefir, koumiss, yogurt, with directions for making; also a bibliography of the more important papers on fermented milks.

Milk and its uses in the home. 1923. 19 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1359.) 5 cents.

(Supersedes Farmers' Bul. 1207, of the same title.)

Composition and food value of milk, home methods of pasteurization, and suggestions for care and use in cooking.

... Milk and milk products. 1921. 234 p. (Fed. Trade Commission Rept.) 25 cents.

Economic information on the milk and milk-products industries during the war and on certain activities of the Food Administration in this connection.

Milk and our school children. A. C. Kearney. 1922. 31 p., illus.

(U. S. Dept. Int., Bur. Educ., Health Educ. 11.) 5 cents.

Suggestions for teaching children the food value of milk and inducing them to use it in abundance.

Milk for the family. Revised, 1924. 4 p., illus. (U. S. Dept. Agr.,

Dept. Circ. 129, Revised, 1924. 5 cents.

Popular statement of the food value of milk.

Milk the indispensable food for children. D. R. Macmillan. 1926.

43 p. (U. S. Dept. Labor, Children's Bur., Bur. Pub. 163.) 5 cents.

(Supersedes Children's Bur. Pub. 35, by the same title.)

Nature and value of milk as a food for mother and child, importance of breast milk, the value of goat's milk and cow's milk as a substitute for breast milk, the preparation of milk and milk foods for children, and an extensive list of references to literature.

Posters prepared by school children in milk-for-health campaigns.

J. M. Hoover. Revised, 1925. 16 p., illus. (U. S. Dept. Agr., Misc. Circ. 21, Revised, 1925.) 3 cents.

Reproductions of some of the prize-winning posters with brief suggestions about the designing, judging, and subject matter for such posters.

See also PELLAGRA.

(Before ordering, please read the directions in the introductory statement.)

MILLET

Experiments in the determination of the digestibility of millets.

C. F. Langworthy and L. I. Holmes. 1917. 11 p. (U. S. Dept. Agr., Bul. 581.) 5 cents.

Report of digestion experiments conducted with a view to extending the use of these grains in this country.

MUSHROOMS

Mushrooms and other common fungi. F. W. Patterson and V. K. Charles.

1915. 64 p., illus. (U. S. Dept. Agr., Bul. 175.) 30 cents.

Descriptions for the use of the amateur collector in distinguishing poisonous and edible species, with excellent illustrations, glossary, and 29 recipes for cooking mushrooms.

Some common edible and poisonous mushrooms. F. W. Patterson and V. K.

Charles. 1917. 24 p., illus. (U. S. Dept. Agr., Farmers' Bul. 793.) 5 cents.

Description of the common kinds of mushrooms with recipes for cooking them.

MUSKRAT

The muskrat as a fur bearer, with notes on its use as food. D. E. Lantz.

1917. 23 p., illus. (U. S. Dept. Agr., Farmers' Bul. 869.) 5 cents.

Chiefly a discussion of the economic importance of the muskrat with brief statement of its use as food and three recipes for cooking.

MUSSELS

Sea mussels: What they are and how to cook them. 1914. 5 p., illus.

(U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 12.) 5 cents.

Brief description of sea mussels with suggestions and 18 recipes for cooking them.

MUTTON. See LAMB.-LAMP.

NUTRITION

Heredity and culture as factors in body build. C. B. Davenport and L. A.

Nelson. 1925. 5 p. (U. S. Treas. Dept., Public Health Repts., Reprint 1053.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 40, no. 48, p. 2501-2605.)

Data from 402 individuals in 71 families showing that beyond the developmental years, body build has less relation to the state of nutrition than is generally supposed.

(Before ordering, please read the directions in the introductory statement.)

NUTRITION (Continued)

The new Baldwin-Wood weight-height-age tables as an index of nutrition. T. Clark, E. Sydenstricker, and S. D. Collins. 1924. 8 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 907.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 39, no. 11, p. 518-525.)

"The application of the Baldwin-Wood standard of nutrition to 506 native white children without physical defects and with 'good' or 'excellent' nutrition as judged from clinical evidence."

The nutrition and care of children in a mountain county of Kentucky. L. Roberts. 1922. 41 p., illus. (U. S. Dept. Labor, Children's Bur., Bur. Pub. 110.) 10 cents.

Report of nutrition survey dealing with home conditions, diet, and such other items as sleep, fresh air, care of teeth, and the like.

Nutrition and education. L. B. Sterling. 1922. 10 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 798.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 37, no. 45, p. 2798-2808.)

Report of a height-weight survey of school children in a small city in the Middle West.

Nutrition in childhood. T. Clark. Revised, 1924. 10 p. (U. S. Treas. Dept., Public Health Repts., Reprint 654.) 5 cents. (First edition in U. S. Treas. Dept., Public Health Repts., vol. 36, no. 17, p. 923-930.)

Symptoms of malnutrition discussed briefly and suggestions given for children's diet.

Nutrition in relation to reproduction and vitality of the offspring. W. Simmonds. 1926. 11 p. (U. S. Dept. Labor, Children's Bur., Separate 7 from Pub. 157.) 5 cents.

Summary of findings from experimental animals and of observations on human beings in various parts of the world.

Nutrition work for preschool children. A. K. Hanna. 1924. 25 p. (U. S. Dept. Labor, Children's Bur., Bur. Pub. 133.) 5 cents.

"Report based on a field study of the method of conducting nutrition work for preschool children in 9 urban and 3 rural communities in which some definite organized work in this field has been done."

(Before ordering, please read the directions in the introductory statement.)

NUTRITION (Continued)

A plea for more attention to the nutrition of the school child. T. Clark. 1924. 9 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 951.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 39, no. 35, p. 2199-2208.)

Address delivered before Department of Child Hygiene of the National Education Association showing how the health and development of school children can be improved by practical application of the results of nutrition investigations.

References on the physical growth and development of the normal child. 1927. 353 p. (U. S. Dept. Labor, Children's Bur., Bur. Pub. 179.) 50 cents.

An annotated bibliography of 2,500 citations chosen from approximately 10,000 books and articles. The section on metabolism includes 874 references grouped under digestion, elimination, general nutrition and metabolism, and temperature.

Some nutrition experiments with brewers' yeast. M. L. Smith and E. G. Hendrick. 1926. 7 p., illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 1061.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 41, no. 6, p. 201-207.)

A series of experiments with special reference to the value of brewers' yeast in supplementing certain deficiencies in experimental rations fed to albino rats.

Weight and height as an index of nutrition. T. Clark, E. Sydenstricker, and S. D. Collins. 1923. 22 p., illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 809.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 38, no. 2, p. 39-58.)

Report of measurements of nearly ten thousand children.

See also CHILDREN.- EXTENSION WORK.- FOOD SELECTION.- MALNUTRITION.- VITAMINS.

NUTS. See FRUITS.

OILS

Digestibility of cod-liver, Java-almond, tea-seed, and watermelon-seed oils, deer fat, and some blended hydrogenated fats. H. J. Deuel, jr.; and A. D. Holmes. 1922. 15 p. (U. S. Dept. Agr., Bul. 1033.) 5 cents.

Report of experiments giving the coefficients of digestibility of these oils and fats with men as subjects.

(Before ordering, please read the directions in the introductory statement.)

OILS (Continued)

Digestibility of some by-product oils. A. D. Holmes. 1919. 16 p. (U. S. Dept. Agr., Bul. 781.) 5 cents.

Studies of the digestibility of apricot-kernel oil, cherry-kernel oil, melon-seed oil, peach-kernel oil, pumpkin-seed oil, and tomato-seed oil.

See also FATS.

OYSTERS

Oysters: An important health food. L. Radcliffe. 1925. 15 p. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 58.) 5 cents.

Brief discussion of food value of oysters followed by 98 recipes.

PEANUTS

The manufacture and use of peanut butter. H. C. Thompson. 1920. 16 p., illus. (U. S. Dept. Agr., Dept. Circ. 128.) 5 cents.

Commercial and home methods of making peanut butter, with recipes for its use in cookery.

See also FATS.

PECTIN

Citrus pectin. H. D. Poore. Revised, 1926. 20 p. (U. S. Dept. Agr., Dept. Bul. 1323, Revised, 1926.) 5 cents.

The data on the properties of citrus pectin collected in connection with a study to develop methods for producing this pectin on a commercial scale, are of value to all workers conducting research in the making of jams and jellies. A bibliography on pectins is also included.

Homemade apple and citrus pectin extracts and their use in jelly making. M. C. Denton, R. Johnston, and F. W. Yeatman. Revised, 1923. 11 p. (U. S. Dept. Agr., Dept. Circ. 254, Revised, 1923.) 5 cents.

Directions for making pectin extracts and recipes for their use in making jellies from such fruits as cherries, peaches, pineapple, rhubarb, strawberries, and others naturally deficient in pectin. A score card for jelly is included.

See also CITRUS FRUITS.

PELLAGRA

Pellagra prevention by diet among institutional inmates. J. Goldberger, C. H. Waring, and W. F. Tanner. 1923. 10 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 874.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 38, no. 41, p. 2361-2368.)

Brief report of a three years' study of pellagra showing that it is not a communicable disease and may be completely prevented by diet.

(Before ordering, please read the directions in our introductory statement.)

PELLAGRA (Continued)

Pellagra. Its nature and prevention. J. Goldberger. 1927. 8 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 1174.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 42, no. 35, p. 1195-1220.)

Summary of information regarding the symptoms, cause, prevention, and treatment of pellagra in answer to questions frequently asked by the public regarding this disease resulting in large measure from a faulty diet.

A study of the pellagra-preventive action of dried beans, casein, dried milk, and brewers' yeast, with a consideration of the essential preventive factors involved. J. Goldberger and W. P. Tanner. 1925. 27 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 954.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 40, no. 2, p. 54-80.)

Results of further experiments to determine the cause and cure of pellagra, particularly from the standpoint of a low cost diet.

A study of the pellagra-preventive action of the tomato, carrot, and rutabaga turnip. J. Goldberger and U. A. Wheeler. 1927. 10 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 1167.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 42, no. 12, p. 1294-1303.)

Progress report of research on the cause and cure of pellagra by the U. S. Public Health Service.

A study of the treatment and prevention of pellagra. J. Goldberger and W. P. Tanner. 1924. 21 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 835.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 39, no. 3, p. 87-107.)

Experiments showing the value of fresh meat and of milk, the therapeutic failure of gelatin, and the preventive failure of butter and of cod-liver oil.

PERSIMMONS

The native persimmon. W. S. Fletcher. 1915. 26 p., illus. (U. S. Dept. Agr., Farmers' Bul. 635.) 5 cents.

Discussion of production, preparation, and uses of native persimmons, with a few recipes.

PICKLES

Making fermented pickles. H. Balvyn. Davis a, 1925. 17 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1438, Davis a, 1925.) 5 cents. (Sarcocodes Farmers' Bul. 1159, Fermented pickles.)

Brief discussion of principles involved, detailed directions for making salt, sour, sweet, dill, and mixed cucumber pickles and sauerkraut, and brief suggestions for preserving some other vegetables by the use of salt.

(Before ordering, please read the directions in the introductory statement.)

PORK

Pork on the farm. Killing, curing, and canning. F. G. Ashbrook and G. A. Anthony. 1921. 39 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1186.) 10 cents.

Directions for converting the farm-grown hog into appetizing, nutritious food available for use in fresh, cured, or canned state.

POTATOES

Methods of manufacturing potato chips. H. C. Vossbury. 1922. 20 p., illus. (U. S. Dept. Agr., Bul. 1066.) 5 cents.

Report of experiments designed to test the culinary value of seedling tubers developed by the Department.

Potatoes, sweet potatoes, and other starchy roots as food. C. F. Langworthy. 1917. 23 p., illus. (U. S. Dept. Agr., Bul. 468.) 5 cents.

Summary of experimental data regarding the nature and uses of potatoes and other starchy roots as food.

See also CANNING.- VEGETABLES.

POULTRY

The food value and uses of poultry. H. W. Atwater. 1913. 29 p. (U. S. Dept. Agr., Bul. 467.) 5 cents.

Summary of experimental data on food value of poultry and its uses in the home, together with information on the handling and care of poultry to aid in choosing it for the home table.

Marketing poultry. R. R. Stacom. 1924. 30 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1377.) 5 cents.

Includes discussion of classes and grades of dressed poultry and of methods of handling of value to consumer as well as producer.

PRICES. See ECONOMIC STUDIES.

QUANTITY COOKERY

Extracts from manual for army cooks. 1917. 116 p., illus. (U. S. War Dept., Off. Quartermaster Gen., Doc. 564A.) 15 cents.

Recipes and other data on large quantity cooking, useful in planning menus for groups of men engaged in various industries.

RABBIT

Raising domestic rabbits. D. M. Green. 1927. 6 p., illus. (U. S. Dept. Agr., Leaflet 4.) 5 cents.

Methods of raising domestic rabbits and recipes for cooking.

RESEARCH

Experiment Station Record. (U. S. Dept. Agr., Off. Expt. Stas.) 10 cents per single copy; 75 cents per year.

Each number contains abstracts of scientific literature on foods and nutrition.

(Before ordering, please read the directions in the introductory statement.)

RESEARCH (Continued)

Journal of Agricultural Research. (U. S. Dept. Agr.) Domestic, 20 cents per single copy, \$4 per year; foreign, 25 cents per single copy, \$5 per year.

From time to time contains reports of scientific research on vitamins and other food and nutrition problems.

RICE

Rice as food. 1921. 22 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1195.) 5 cents.

Discussion of food value of rice, with recipes and suggestions for its use.

RICKETS

A demonstration of the community control of rickets. M. H. Eliot. 1926. 5 p. (U. S. Dept. Labor, Children's Cur., Separate 4 from Pub. 157.) 3 cents.

Progress report of the demonstration undertaken in New Haven, Conn., by the U. S. Children's Bureau and Yale University.

SEA FOODS. See FISH.-- IODINE IN FOODS.-- MUSSELS.-- OYSTERS.-- SHRIMP.

SHRIMP

Shrimp: Handling, transportation, and uses. W. D. Clark and L. McNaughton. 1917. 9 p., illus. (U. S. Dept. Agr., Bul. 538.) 5 cents.

Methods of catching and handling shrimp for market, including brief discussion of food value.

SIRUP

An improved method of making sugar-beet sirup. C. O. Townsend and S. F. Sherwood. 1921. 16 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1241.) 5 cents.

How to grow sugar beets in the garden and make from them a pleasant-flavored table sirup.

Sorgo-sirup manufacture. A. H. Bryan and S. F. Sherwood. 1924. 29 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1389.) 5 cents.
(Supersedes Farmers' Bul. 477, Sorghum sirup manufacture.)

In addition to information regarding planting, cultivation, and harvesting sorgo, directions are given for manufacturing the sirup in small plants.

Sugar-cane sirup manufacture. H. S. Paine and C. F. Walton, jr. 1925. 76 p., illus. (U. S. Dept. Agr., Dept. Bul. 1570.) 10 cents.

Though chiefly a discussion of commercial methods of manufacturing sirup on large and small scales, a brief section on composition and food value is included.

See also LIME, SALT AND SUGAR.

(Before ordering, please read the directions in the introductory statement.)

SORGHUM

Studies on the digestibility of the grain sorghum. C. L. Langworthy and A. D. Holmes. 1918. 31 p. (U. S. Dept. Agr., Bul. 473.) 5 cents.

Summary of experimental work on digestibility of sorghum served as bread and as mashes.

See also SIRUP.

STARCHES

Digestibility of raw starches and carbohydrates. C. L. Langworthy and A. T. Merrill. 1924. 16 p. (U. S. Dept. Agr., Dept. Bul. 1317.) 5 cents.

Report of experiments with women subjects to test the digestibility of raw corn, wheat, rice, and potato starches, and the carbohydrates of raw potato flour, grain flour, farina, white corn meal, and waxy maize meal.

SUGAR

Sugar. E. W. Brandes, C. O. Townsend, F. A. Yoder, et al. 1924. 93 p., illus. (U. S. Dept. Agr., Yearbook (1923) Separate 393.) 20 cents. (Also in U. S. Dept. Agr. Yearbook 1923, p. 151-228.)

History, development, and present status of agricultural aspects of sugar production from cane, beets, maple trees, and other sources in the United States, prefaced by a brief discussion of the food value of sugar and its place in the diet.

... Sugar supply and prices. 1920. 235 p., illus. (Fed. Trade Commission Rept.) 25 cents.

Information gathered at the request of Congress concerning the production and distribution of sugar during 1919 and 1920.

See also MAPLE SIRUP AND SUGAR.- SIRUP.

SWIFT POTATOES. See CANNING.- POTATOES.

TAROS

Taros and gautins; promising new food plants for the South. A. M. Young. 1924. 24 p., illus. (U. S. Dept. Agr., Dept. Bul. 1317.) 15 cents.

Suggestions for cooking these starchy roots and tubers are included.

See also D. SWEET.

TURNIPS

Turnips, beets, and other succulent roots, and their use as food. C. F. Langworthy. 1917. 19 p., illus. (U. S. Dept. Agr., Bul. 303.) 5 cents.

Summary of data on nature, uses, and food value of succulent roots.

(Before ordering, please read the directions in the introductory statement.)

VEGETABLES

Hawaiian vegetables and their function in the diet. J. C. Ripperton and N. A. Russell. 1926. 24 p., illus. (Hawaii Agr. Expt. Sta., Exten. Bul. 9.) 10 cents.

Brief summary of food constituents and their uses in the body followed by a detailed discussion of the vegetables and recipes for cooking them.

Home storage of vegetables. J. H. Beattie. 1917. 22 p., illus. (U. S. Dept. Agr., Farmers' Bul. 879.) 5 cents.

Description of the types of storage with the best methods for use with the different vegetables.

See also ARTICHOKES.- BAMBOO.- CANNING.- CHAYOTE.- DASHEEN.- DEHYDRATION
FRUITS.- MUSHROOMS.- PICKLES.- POTATOES.- TAROS.- TURNIPS.

VINEGAR

Making vinegar in the home and on the farm. E. LeFevre. 1924. 29 p., illus. (U. S. Dept. Agr., Farmers' Bul. 1424.) 5 cents.

Discussion of the principles and methods of making vinegar from apples, peaches, grapes, oranges, and other fruits, as well as from honey, maple products, and molasses.

VITAMINS

The influence of vitamin deficiencies on susceptibility to certain poisons. M. I. Smith, J. T. McClosky, and E. C. Hendrick. 1926. 14 p., illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 1077.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 41, no. 17, p. 767-779.)

Report of a study of the toxicity of a number of pharmacologic agents in vitamin-deficient rats, the bearing of the findings on the mechanism of vitamin action in the animal organism, and a possible mode of action of tuberculin in the tuberculous animal.

A physiological test for the activity of vitamin preparations.

A. Seidell. 1922. 5 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 762.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 37, no. 25, p. 1519-1523.)

A method developed particularly for controlling the fractionation steps in attempts to isolate vitamin from brewer's yeast.

Preliminary note on a stable silver vitamin compound obtained from brewer's yeast. A. Seidell. 1921. 7 p., illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 648.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 36, no. 13, p. 665-670.)

Data on an attempt to isolate a pure, stable antineuritic compound.

(Before ordering, please read the directions in the introductory statement.)

VITAMINS (Continued)

The preparation of a crystalline picrate having the antineuritic properties of vitamin B. A. Seidell. 1924. 6 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 902.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 39, no. 7, p. 294-299.)

Results of further experiments to determine the chemical nature of vitamins.

Vitamin B in the edible tissues of the ox, sheep, and hog. A. Hoagland. 1923. 48 p., illus. (U. S. Dept. Agr., Dept. Bul. 1138.) 10 cents.

Report of investigations to determine the vitamin B content of the voluntary muscle and the edible organs of three meat animals.

See also MILK.- NUTRITION.

WATER

Bacteria in commercial bottled waters. M. M. Obst. 1916. 14 p. (U. S. Dept. Agr., Bul. 369.) 5 cents.

Significance of bacteria in potable water; results of inspection of springs and examination of commercial bottled waters.

See also IODINE IN FOODS.

WHEAT

Experiments on the digestibility of wheat bran in a diet without wheat flour. A. D. Holmes. 1919. 20 p. (U. S. Dept. Agr., Bul. 751.) 5 cents.

Summary of digestion experiments with both fine and unground wheat bran.

Milling and baking experiments with American wheat varieties. J. H. Shollenberger and J. A. Clark. 1924. 94 p., illus. (U. S. Dept. Agr., Dept. Bul. 1133.) 15 cents.

Though the purpose of this investigation was to aid in the production of better wheat, data on the kind of loaf obtained from various classes of flour, such as hard red spring, durum, hard red winter, etc., are presented in such particularly clear graphic fashion as to make them of interest to professional workers in this phase of home economics.

Relation of kernel-texture to the physical characteristics, milling, and baking qualities, and chemical composition of wheat. J. H. Shollenberger and D. A. Coleman. 1926. 16 p., illus. (U. S. Dept. Agr., Dept. Bul. 1420.) 5 cents.

Report of experimental work of Bureau of Agricultural Economics on hard red spring, hard red winter, and durum wheat.

(Before ordering,, please read the directions in the introductory statement.)

WHEAT (Continued)

Testing wheat for protein with a recommended method for making the test.

D. A. Coleman, H. V. Follows, and H. S. Dixon. 1926. 32 p., illus.

(U. S. Dept. Agr., Dept. Bul. 1460.) 5 cents.

Report of experimental work to establish an efficient, quick,
and inexpensive standard method of testing the protein in wheat.

See also WHEAT.

WHEAT. See WHEAT.



